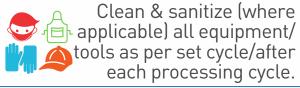


## With Us You Will Get Safe Food We Follow These 12 Golden Rules

## **Hygiene Rule Codes**

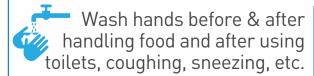
Keep premises clean, free from environmental contamination & pest activity.

**Hygiene Rule Codes** 



7

All raw materials shall conform to FSSAI standards & from FSSAI Licensed vendor.



8

Use potable water as an ingredients or wherever coming in contact with food.



Use water proof bandage to cover cuts or burn wounds

9

Raw/semi-processed/processed ingredients shall be received & stored separately/ at least separated with time.



Do not handle food when unwell

10

Receiving & storing shall be done in clean and sanitized (where applicable) food grade containers.



Use clean and separate dusters to clean surfaces and wipe utensils

11

Process all food items at adequate temperature for appropriate time.



Keep separate & covered dustbins for food waste

**12** 

If any concern

© Call toll free 1800 112 100

SMS or Whatsapp
9868686868

Always quote FSSAI Number for quick action

Give your Feedback to Company Name

(Company Name) (Contact Details)





